

**Amendments to the Claims:**

Please amend the claims as follows:

1-33. (Canceled)

34. (Previously presented) A frozen dessert product comprising a single phase pellet formed from a premix comprising up to 8.5% sucrose or sucrose equivalency, said pellet resulting from said premix being introduced into a cryogen, said pellet remaining a single phase product at a temperature of from about -28°C to about -5°C without fusing to another pellet.

35. (Currently Amended) The frozen dessert product according to claim 34 wherein said pellet ~~has a melting temperature~~ remains a single phase product at a temperature of about -5°C to about -10°C.

36. (Previously presented) The frozen dessert product according to claim 35 wherein said pellet does not fuse to another pellet at the melting temperature of said pellet.

37. (Previously presented) The frozen dessert product of claim 34 wherein said pellet consists essentially of premix.

38. (Previously presented) The frozen dessert product according to claim 37 further

comprising about 0.025% to about 0.075% artificial sweetener.

39. (Previously presented) The frozen dessert product according to claim 38 wherein said single phase pellet remains frozen at a temperature of about -18°C to about -20°C.

40. (Previously presented) The frozen dessert product according to claim 38 wherein said single phase pellet remains frozen at a temperature of about -26°C to about -28°C.

41. (Previously presented) The frozen dessert product according to claim 38 wherein said single phase pellet remains frozen at a temperature of about -15°C to about -18°C.

42. (Previously presented) The frozen dessert product according to claim 38 wherein said single phase pellet remains frozen at a temperature of about -5°C to about -10°C.

43. (Previously presented) The frozen dessert product according to claim 38 comprising at least 10% milk fat.

44. (Previously presented) The frozen dessert product according to claim 43 comprising about 9% to about 12% non fat solids.

45. (Previously presented) The frozen dessert product according to claim 44 comprising about 6% to about 8.5% sucrose or sucrose equivalency.

46. (Previously presented) A method of forming a frozen dessert product comprising introducing droplets a premix into a cryogen, said premix being comprised of up to 8.5% sucrose or sucrose equivalency forming said droplet in a single phase pellet in said cryogen, said pellet remaining a single phase product at a temperature from about -28°C to about -5°C.

47. (Currently Amended) The method ~~frozen dessert product~~ according to claim 46 wherein said pellet has a melting temperature of about -5°C to about -10°C.

48. (Currently Amended) The method ~~frozen dessert product~~ according to claim 47 wherein said pellet does not fuse to another pellet at the melting temperature of said pellet.

49. (Currently Amended) The method ~~frozen dessert product~~ of claim 46 wherein said pellet consists essentially of premix.

50. (Currently Amended) The method ~~frozen dessert product~~ according to claim 49 further comprising about 0.025% to about 0.075% artificial sweetener.

51. (Currently Amended) The method ~~frozen dessert product~~ according to claim 50 wherein said single phase pellet remains frozen at a temperature of about -18°C to about -20°C.

52. (Currently Amended) The method ~~frozen dessert product~~ according to claim 50 wherein said single phase pellet remains frozen at a temperature of about -26°C to about -28°C.

53. (Currently Amended) The method ~~frozen dessert product~~ according to claim 50 wherein said single phase pellet remains frozen at a temperature of about -15°C to about -18°C.

54. (Currently Amended) The method ~~frozen dessert product~~ according to claim 50 wherein said single phase pellet remains frozen at a temperature of about -5°C to about -10°C.

55. (Currently Amended) The method ~~frozen dessert product~~ according to claim 50 comprising at least 10% milk fat.

56. (Currently Amended) The method ~~frozen dessert product~~ according to claim 55 comprising about 9% to about 12% non fat solids.

57. (Currently Amended) The method ~~frozen dessert product~~ according to claim 56 comprising about 6% to about 8.5% sucrose or sucrose equivalency.

58. (Previously Presented) A method of forming a single phase dessert product, the method comprising the step of:

introducing a premix into a body of liquid cryogen to form a single phase pelletized dessert product;

wherein the premix comprises an artificial sweetener in the about of about 0.025% to about 0.075% of the premix; and

further wherein the single phase dessert product can be stored at a temperature of from about -5°C to about -35°C while maintaining its structural integrity.

59. (Previously Presented) The method of claim 58, wherein the premix further comprises a sweetener in the amount of 7.5% to about 8.5% of the premix.

60. (Previously Presented) The method of claim 59, wherein the sweetener is sucrose or a corn sweetener.

61. (Previously Presented) The method of claim 58, wherein the artificial sweetener is sucralose, aspartame, saccharin, acesulphame K and combinations thereof.

62. (Previously Presented) The method of claim 58, wherein the dessert product is ice cream, sorbet, water ice, ice milk or frozen yogurt.

63. (Previously Presented) The method of claim 58, wherein the premix further comprises at least one stabilizer.

64. (Previously Presented) The method of claim 63, wherein the premix contains from about 0.25% to about 0.60% of a stabilizer.

65. (Previously Presented) The method of claim 63, wherein the premix is a vanilla ice cream premix that contains from about 0.35% to about 0.55% of a stabilizer.

66. (Previously Presented) The method of claim 65, wherein the vanilla ice cream premix contains from about 0.40% to about 0.50% of a stabilizer.

67. (Previously Presented) The method of claim 63, wherein the premix is a chocolate ice cream premix that contains from about 0.20% to about 0.50% of a stabilizer.

68. (Previously Presented) The method of claim 67, wherein the chocolate ice cream premix contains from about 0.30% to about 0.45% of a stabilizer.

69. (Previously Presented) The method of claim 68, wherein the chocolate ice cream premix contains from about 0.35% to about 0.44% of a stabilizer.

70. (Previously Presented) The method of claim 58, wherein the premix contains from about 0.03% to about 0.07% artificial sweetener.

71. (Previously Presented) The method of claim 58, wherein the premix contains from about 0.04% to about 0.06% artificial sweetener.

72. (Previously Presented) The method of claim 58, wherein the premix contains 0.025% to about 0.075% sucralose.

73. (Previously Presented) The method of claim 72, wherein the premix contains 0.03% to about 0.07% sucralose.

74. (Previously Presented) The method of claim 73, wherein the premix contains 0.075% to about 0.16 percent sucralose.

75. (Previously Presented) The method of claim 74, wherein the premix contains 0.09% to about 0.11% sucralose.

76. (Previously Presented) The method of claim 58, wherein the pelletized dessert product can be stored at a temperature of from about -5°C to about -10°C.

77. (Previously Presented) The method of claim 59, wherein the premix further comprises at least 10% milk fat and about 9% to about 12% non-fat milk solids.

78. (Previously Presented) A pelletized dessert product produced by the method of claim 58, wherein said dessert product can be stored at a temperature of from about -5°C to about -35°C.

79. (Previously Presented) A pelletized dessert product produced by the method of claim 58, wherein said dessert product can be stored at a temperature of from about -5°C to about -10°C.

80. (New) A frozen dessert product comprising a single phase pellet formed from a

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premix comprising from 3.6% to 7.2% sucrose, said pellet resulting from said premix being introduced into a cryogen, said pellet remaining a single phase solid product at a temperature of from between about -15 and about -25 degrees Celsius without fusing to another pellet.